

CAPRESE TOWER WITH PRIMO SALE

This tomato & cheese tower is an alternative version of the traditional Caprese salad. The tomato slices and the *Primo Sale* cheese are assembled vertically and dressed with a marinade with oregano, olive oil, salt and basil leaves.

When preparing the sauce, just mix the olive oil, oregano and salt in a small bowl and set aside.

Wash and dry 4 tomatoes, then cut each of them in 5 slices about ½ cm thick. Keep the upper part of the tomatoes and discard the bottom.

Cut ½ cm wide-slices of *Primo Sale* and alternate a slice of tomato and a slice of cheese on a serving dish. Between each slice, drizzle some oregano sauce and add a couple of Basil leaves for decoration. You can top both Caprese towers with the tomatoes' top extremities you kept aside.

If you prefer to use another cheese, you can switch the *Primo Sale* for goat cheese *Fiorone* for a distinctive goat cheese taste.

You can also experiment with different types of vinaigrettes, like a pesto sauce with basil leaves, pine nuts, olive oil using an immersion blender.

SERVE AND ENJOY!

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